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Make life easier



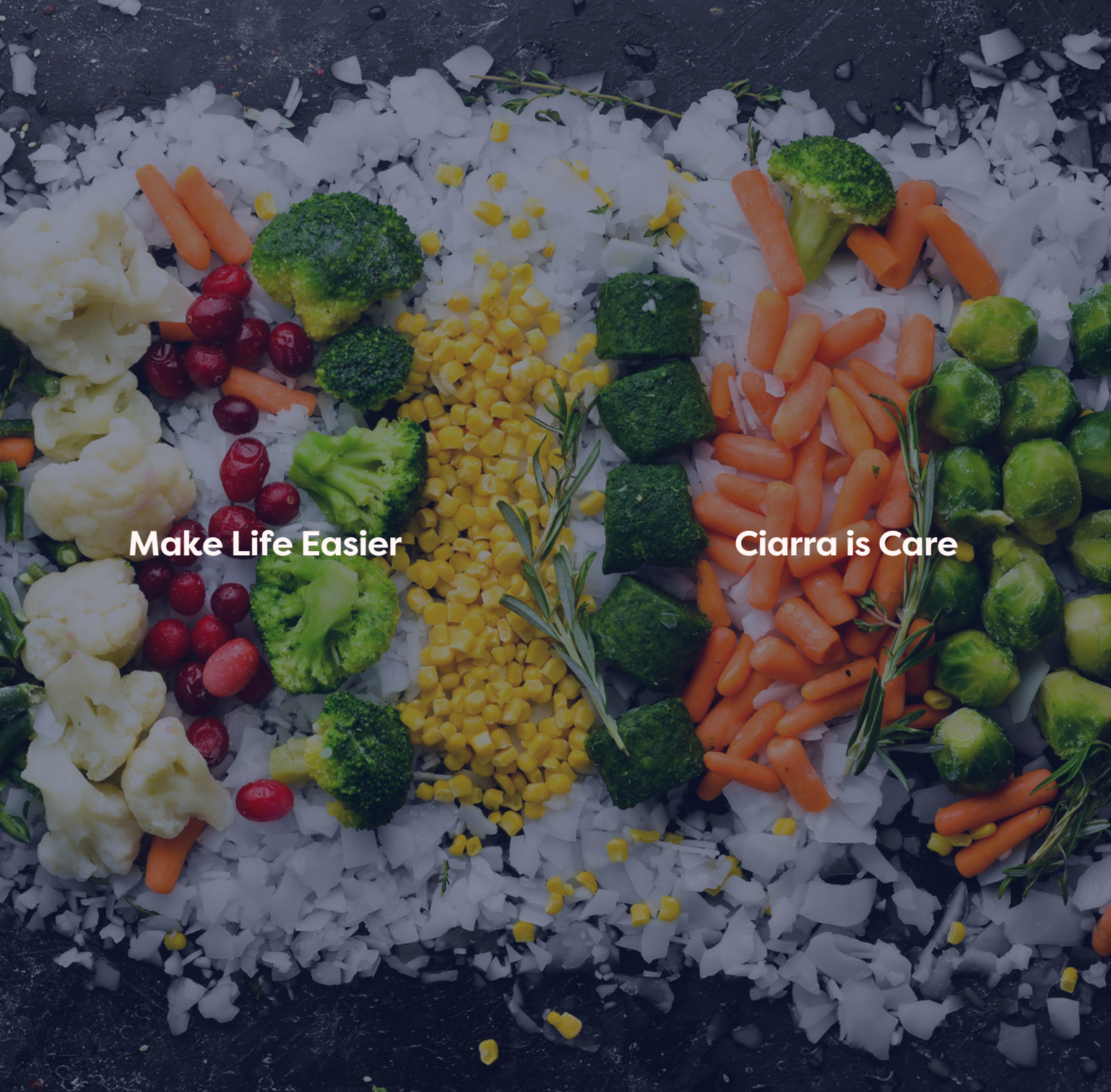
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Culinary Recipe

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Make Life Easier

Ciarra is Care

Nosh Oven

12L Steam Oven with Air Fryer



Intelligent Touch Control



Preset Recipe



360° Hot Air 3D Cycle Baking



Healthy and Durable



20S Steam Out



Steam-cleaning

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Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Predefined Code: H-01

Clam Steamed Egg



Steam



100°C (About 212°F)



About 12 Minutes

Ingredients

Main Ingredient:

Clams - 12

Eggs - 2

Other Ingredients:

Ginger - 3 Slices

Cooking Wine - 20ml

Scallion - 1g

Salt - 2g

Soy Sauce - 10ml

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

01

Production Methods

01. Rinse the clams in salted water for about 30 minutes to get rid of any sand;

02. Fill half of a large bowl with water, add some salt, a bit of ginger, a few scallions, and the clams. Steam this mixture in the oven for 3 minutes, then take it out. Drain the clams, leaving the clam water for later use;

03. Beat and stir two eggs and mix them in the clam water. The egg to water ratio should be around 1:1.5, and add salt for better favor;

04. Put the clams back in the bowl, cover it with plastic wrap and steam it for 12 minutes ([Steam] function at 100°C/about 212°F);

05. Once done, sprinkle some scallions on top and drizzle with light soy sauce.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Clam Steamed Egg

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Predefined Code: H-02

Steamed Sea Bass



Steam



100°C (About 212°F)



About 12 Minutes

Ingredients

Main Ingredient:

Sea Bass 500g - 1000g

Other Ingredients:

Scallion - 5g

Shredded Ginger - 10g

Sugar - 3g

Soy Sauce - 15ml

Salt - 3g

White Pepper - 1g

Oil - 30ml

Guidelines for Utensil Arrangement

Tool: Bake Pan or

Heat-Resistant Shallow Baking Dish

Placement: Middle Layer

02

Production Methods

01. After thoroughly cleaning the sea bass, drain it on with kitchen paper and lightly season it with a pinch of salt and a drizzle of cooking oil if desired;

02. Layer the scallion and shredded or sliced ginger evenly over the fish and wait for 5-10 minutes. Then, position it in the Nosh Oven on the second rack, set the [Steam] function to 100°C /bout 212°F, and steam it for approximately 12 minutes;

03. Take the steamed sea bass out and pour over the steamed fish soy sauce for serving (for enhanced flavor, consider adding a drizzle of hot oil if available).

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Steamed Sea Bass

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Predefined Code: H-03

Garlic Wine Steamed Shrimp



Steam



100°C (About 212°F)



About 15 Minutes

Ingredients

Main Ingredient:

Shrimp - 10 Pieces

Other Ingredients:

Sliced Ginger - 6 Pieces

Scallion Segments - 30g

Chili Peppers - 3 Pieces

Garlic - 10g

Cooking Wine - 30ml

Salt - 2g

Black Pepper - 2g

Guidelines for Utensil Arrangement

Tool: Bake Pan or Heat-Resistant Shallow Baking Dish

Placement: Middle Layer

03

Production Methods

01. Clean the shrimp, snip off the antennae and legs, and slice them in half. Lay them out flat on a plate;

02. Combine all the ingredients and sprinkle them generously over the shrimp;

03. Use the [Steam] function setting at 100°C (about 212°F) for about 15 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Garlic Wine Steamed Shrimp

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Predefined Code: H-04

Steamed Squid



Rapid Steam



200°C (About 392°F)



About 10 Minutes

Ingredients

Main Ingredient:

Fresh Squid - 1000g

Other Ingredients:

Scallion - 1 Piece

Chili Pepper - 1 Piece

Garlic - 4 Cloves

Cucumber - 1/2 Piece

Soy Sauce - 50ml

Ketchup - 60ml

White Vinegar - 10ml

Sugar - 20g

Sesame Oil - 10ml

Guidelines for Utensil Arrangement

Tool: Bake Pan or

Heat-Resistant Shallow Baking Dish

Placement: Middle or bottom layer

Production Methods

01. Thoroughly clean the squid, cut it into rings, and arrange them systematically in a bake pan;

02. Set the [Rapid Steam] function at 200 °C/about 392°F for approximately 10 minutes;

03. Cut the cucumber into circular slices and position them at the bottom of a serving plate. Carefully pour the steamed squid and its cooking liquid onto the plate;

04. Chop the Scallion and chili, mince together with garlic, and blend with soy sauce, ketchup, vinegar, sugar, and sesame oil. Mix thoroughly and drizzle evenly over the squid.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Steamed Squid

Predefined Code: H-05

Steamed Shrimp



Rapid Steam



100°C (About 212°F)



About 12 Minutes

Ingredients

Main Ingredient:

Shrimp - 500g

Other Ingredients:

Scallion - 1/2 piece

Black Pepper - 2g

Salt - 1g

Cooking Wine - 10ml

Guidelines for Utensil Arrangement

Tool: Bake Pan or

Heat-Resistant Shallow Baking Dish

Placement: Middle Layer

Production Methods

01. Prepare the shrimp by thoroughly cleaning them and removing the antennae and legs with scissors. Arrange the shrimp on a plate with scallion and season uniformly with salt and pepper;

02. Add a small quantity of Cooking wine and 20 ml of water to the dish;

03. Set the [Rapid Steam] function at 100 °C /about 212°F for approximately 12 minutes;

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Steamed Shrimp

Predefined Code: H-06

Citronella Seafood Broth



Rapid Steam



120°C (About 248°F)



About 23 Minutes

Ingredients

Main Ingredient:

Mussels - 6 Piece
Conch - 6 Piece
Clams - 250g
Shrimp - 250g

Other Ingredients:

Lemongrass - 1 Stalk
Katsuobushi Powder - 20g
Salt - 1g
Minced Garlic - 3g
Chili Flakes - 2g

Guidelines for Utensil Arrangement

Tool: Bake Pan or
Heat-Resistant Shallow Baking Dish
Placement: Middle or bottom layer

Production Methods

01. Wash all seafood ingredients thoroughly and soak them in saltwater to expel sand for 20 minutes or more;
02. Pour all ingredients except the minced garlic and chili into the pot, and Add an appropriate amount of water;
03. Cut the lemongrass into segments and put them into the pot. Cover the pot and select the [Rapid Steam] function, set the temperature to 120°C (about 248°F), and steam for about 23 minutes;
04. Take the pot out and sprinkle with minced garlic and chili, then mix well.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Citronella Seafood Broth

Predefined Code: H-07

Italian Roasted Chicken



Vapor Bake



190°C (About 374°F)



About 30 Minutes

Ingredients

Main Ingredient:

Chicken - 1
White Onion - 1
Small Tomatoes - 4
Green and White Cauliflower - 50g
Baby Corn - 4

Other Ingredients:

Rosemary - 2 Sprigs
Lemon - 1
Paprika Powder - 10g
Garlic - 3 Cloves
Sea Salt - 30g
Black Peppercorns - 50g
Olive Oil - 50ml
Cooking Wine - 30ml

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle or bottom layer

07

Production Methods

01. Poke the chicken's surface with a fork (or toothpicks) to make large and small holes for better flavor absorption;

02. Apply the seasonings and rosemary evenly on both the inside and outside surfaces of the chicken, wrap it with plastic wrap, and marinate in the refrigerator for 1 day (if you're short on time, it's recommended to marinate for at least 1 hour);

03. Lay the vegetables flat on the bake pan, place the chicken on top of the vegetables, select the [Vapor Bake] function, set the temperature to 190°C /about 374°F, and bake for about 30 minutes. Flip the chicken as needed during the baking process.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Italian
Roasted Chicken

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Predefined Code: H-08

Lemon Chicken Breast



Vapor Bake



100°C (About 212°F)



About 25 Minutes

Ingredients

Main Ingredient:

Chicken Breast - 2

Other Ingredients:

Lemon - 1

Salt - 2g

Black Pepper - 2g

Rosemary - 1g

Mint Leaves - 1g

Guidelines for Utensil Arrangement

Tool: Bake Pan or

Heat-Resistant Shallow Baking Dish

Placement: Middle layer

Production Methods

01. Wash the chicken breast and drain it with kitchen paper, then evenly rub it with salt and black pepper to marinate for 10 minutes;

02. Slice the lemon and arrange the slices evenly on a plate, then place the chicken breast on top;

03. Select the [Vapor Bake] function, set the temperature to 100°C/about 212°F, and bake for about 25 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Lemon
Chicken Breast

Predefined Code: H-09

Steamed and Roasted Garlic Pork Ribs



Vapor Bake



160°C (About 320°F)



About 30 Minutes

Ingredients

Main Ingredient:

Pork Ribs - 450g (Whole, not cut)
Carrot - 1 (Cut into rolling pieces)
Onion - 1 (Cut into pieces)

Other Ingredients:

Minced Garlic - 30g
Light Soy Sauce - 100ml
Dark Soy Sauce - 20ml
Syrup - 30ml
Salt - 3g
Oyster Sauce - 10ml
White Sesame Seeds - 2g

Guidelines for Utensil Arrangement

Tool: Bake Pan or
Heat-Resistant Shallow Baking Dish
Placement: Middle layer

09

Production Methods

01. Rinse the pork ribs and drain on kitchen paper and set aside;

02. Mix the minced garlic, light soy sauce, dark soy sauce, syrup, salt, and oyster sauce together, and spread it evenly on the surface of the pork ribs. Wrap with plastic wrap or put in a resealable bag and marinate for 1 day;

03. Add the carrot and onion pieces to the marinated ribs, place them in the Nosh Oven, select the [Vapor Bake] function, set the temperature to 160°C/about 320°F, and bake for about 30 minutes;

04. Take the pork ribs out from the oven, and sprinkle evenly with white sesame seeds.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

*Steamed and Roasted
Garlic Pork Ribs*

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Predefined Code: H-10

French Roasted Fish



Air Fry



200°C (About 392°F)



About 18 Minutes

Ingredients

Main Ingredient:

Cod Fillets - 2 pieces
White Mushrooms - 4
White onion - 1/2

Other Ingredients:

Aluminum Foil - 1
Garlic - 4
Lemon - 4
Black pepper - 5g
Salt - 5g
Olive Oil

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

10

Production Methods

01. Slice the white mushrooms and white onion into small pieces, and slice the lemon in pieces for later use;

02. Mix the minced garlic, salt, olive oil, and black pepper together, and spread it evenly over the surface of the fish;

03. Place all the ingredients into aluminum foil and wrap it up. Select the [Air Fry] function, set the temperature to 200°C /about 392°F, and air fry for about 18 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



French Roasted Fish

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Predefined Code: H-11

Roasted Chicken Leg



Air Fry



180°C (About 356°F)



About 30 Minutes

Ingredients

Main Ingredient:

Chicken Drumsticks - 6 pieces

Other Ingredients:

Turmeric Powder - 50g

Chili Powder - 60g

Cumin Powder - 30g

Indian Masala Powder - 30g

Fennel Seeds - 3g

Yogurt (Sugar-Free) - 100ml

Chopped Cilantro - 10g

Lemon Juice - 20ml

Sea Salt - 2g

Minced Ginger - 2g

Minced Garlic - 2g

Cloves - 2g

Olive Oil - 20ml

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

11

Production Methods

01. Wash the chicken drumsticks and drain on the kitchen paper;

02. Prepare a large container, place the drumsticks and all the other ingredients inside, and mix well to marinate for 2 hours;

03. Line a bake pan with baking paper (or aluminum foil), then arrange the drumsticks neatly on the bake pan;

04. Preheat the Nosh Oven to 100°C /about 212°F for 5 minutes, then place the bake pan inside. Select the [Air Fry] function, set the temperature to 180°C /about 356°F, and air fry for about 30 minutes;

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Roasted Chicken Leg

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Predefined Code: H-12

Roasted Beef Steak



Air Fry



180°C (About 356°F)



About 25 Minutes

Ingredients

Main Ingredient:

Beef Steak (Such as sirloin, ribeye, or filet mignon)

Other Ingredients:

Salt (To taste)
Black Pepper (To taste)
Olive Oil or Butter (For cooking)
Optional: Garlic (Minced),
Herbs (Like thyme or rosemary),
Lemon Juice (For serving)

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

12

Production Methods

01. Marinate the beef steak with black pepper sauce for 20 minutes;
02. Line the bake pan with aluminum foil and pour the steak, sauce, and Cooking Wine into the bake pan;
03. Preheat the Nosh Oven to 180 C /about 356°F for 10 minutes, then place the steak in the Nosh Oven. Select the [Air Fry] function, set the temperature to 180°C /about 356°F, and air fry for about 25 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Roasted Beef Steak

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Predefined Code: H-13

Onion Shrimp



Air Fry



180°C (About 356°F)



About 20 Minutes

Ingredients

Main Ingredient:

Shrimp - 10 pieces
White Onion - 1/2

Other Ingredients:

Cooking Wine - 5ml
Soy Sauce - 5ml
Black Pepper - 5mg
Salt - 2g

Guidelines for Utensil Arrangement

Tool: Bake Pan or Heat-Resistant Shallow Baking Dish

Placement: Middle layer

Production Methods

01. Clean the prepared shrimp and trim the whiskers and legs with scissors;

02. Cut the onion into rings, add the seasonings, and mix well. Place the shrimp and ingredients in a plastic container and refrigerate for 30 minutes to marinate;

03. Line the bake pan with aluminum foil, put the marinated shrimp and ingredients inside, select the [Air Fry] function, set the temperature to 180°C /about 356°F, and air fry for about 20 minutes (Remember to turn it over at the 10 minutes).

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of



Onion Shrimp

Predefined Code: H-14

Roasted Corn



Air Fry



180°C (About 356°F)



About 15 Minutes

Ingredients

Main Ingredient:

Corn - 2

Other Ingredients:

Soy Sauce - 10ml

Cumin Powder - 5g

Chili Powder - 2g

White Sesame Seeds - 2g

Salt - 2g

Oil - 10ml

Water - 10ml

Guidelines for Utensil Arrangement

Tool: Bake Pan or

Heat-Resistant Shallow Baking Dish

Placement: Middle or bottom layer

Production Methods

01. Cut the corn into sections and then halve each section;

02. First, select the [Steam] function and steam the corn for 10 minutes, then take the corn out and mix in the other seasonings;

03. Place the seasoned corn on a bake pan, select the [Air Fry] function, set the temperature to 180°C /about 356°F, and air fry for about 15 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Roasted Corn

Predefined Code: H-15

Sealand Pizza



Bake



230°C (About 446°F)



About 15 Minutes

Ingredients

Main Ingredient:

9-inch Pizza Dough - 1 Sheet
Shredded Chicken - 20g
Squid - 4
Shrimp - 6
Clams - 6
Squid - 1
German Sausage - 2

Other Ingredients:

Ketchup - 100ml
Black Pepper - 10g
Salt - 3g
Sugar - 2g
Mozzarella Cheese - 100g

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

15

Production Methods

01. Whisk together the ketchup, sugar, salt and black pepper and set aside;

02. Clean the baby squid and shrimp, cut the squid into rings, and soak the clams in salt water for 2 hours to expel any sand;

03. Spread the prepared sauce evenly on the pizza dough, then arrange the seafood, shredded chicken, and sliced German sausage randomly on top. Make sure to interlace the sausage slices among the seafood. Finally, cover everything with a generous layer of mozzarella cheese, ensuring the seafood and ingredients are completely covered;

04. Preheat the Nosh Oven to 230°C /about 446°F for 10 minutes, then place the pizza inside. Select the [Bake] function, set the temperature to 230°C /about 446°F, and bake for approximately 15 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Sealand Pizza

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Predefined Code: H-16

Sesame Bread



Bake



200°C (About 392°F)



About 23 Minutes

Ingredients

Main Ingredient:

High-gluten Flour - 280g
Instant Yeast - 4g
Eggs - 1.5

Other Ingredients:

Unsalted Butter - 20g
Salt - 4g
Water - 170ml
Black Sesame Seeds - 2g

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

Production Methods

01. Combine all ingredients except black sesame seeds and eggs in a large bowl and mix to form a dough. Shape the dough into a round ball and place it back to the large bowl, covering it with a damp cloth to ferment for 50 minutes;

02. Divide the dough into 10 equal parts, roll each small dough into a teardrop shape, cover with a cloth for 10 minutes. Finally, roll it out to about 25 cm long teardrop shape, and roll it up slowly from the tail end;

03. Cover the rolled dough with a damp cloth and let it ferment for 40 minutes, preheat the Nosh Oven to 200°C /about 392°F for 10 minutes;

04. Put on the surface of the bread rolls with liquid eggs, sprinkle with black sesame seeds, select the [Bake] function, set to 200°C /about 392°F, and bake for about 23 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

*Black Sesame
Bread Rolls*

Predefined Code: H-17

Butter Cupcake



Bake



180°C (About 356°F)



About 18 Minutes

Ingredients

Main Ingredient:

Low-gluten Flour - 130g
Baking Powder - 30g
Milk - 30ml

Other Ingredients:

Unsalted Butter - 120g
Sugar - 100g
Cupcake Molds - 6 Pieces

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

Production Methods

01. Whisk together the butter and sugar until light and fluffy, then fold in the eggs;

02. Sift the flour and baking powder into the mixture, then blend until just combined. Stir in the milk to achieve a smooth batter;

03. Pour the batter into the paper cupcake molds, set the oven to the [Bake] function at 180°C /about 356°F, and bake for approximately 18 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Predefined Code: H-18

Cookie



Bake



180°C (About 356°F)



About 18 Minutes

Ingredients

Main Ingredient:

Low-gluten Flour - 70g

Other Ingredients:

Powdered Sugar - 50g

Unsalted Butter - 70g

Egg White - 1

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

Production Methods

01. Whisk together the sugar and unsalted butter until the mixture lightens to a pale yellow;

02. Gradually add the egg whites by 2-3 times, a little at a time, while continuously stirring. Then, slowly sift in the flour in several additions, ensuring it is well incorporated after each addition;

03. Load the batter into a piping bag and pipe the cookies onto the baking tray lined with baking paper, creating your desired shapes;

04. Preheat the oven to 180°C /about 356°F for 10 minutes for better results. Then, place the bake pan into the cookies in the oven, select the [Bake] function, and bake for approximately 18 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Cookie

Why Nosh

	 Air Fryer	 Nosh Oven	 Toaster
Multifunctional	✗ Only Air Fries	✓ Steam, Rapid Steam, Vapor Bake, Air Fry, Bake, Dried, Ferment, Steam Clean	✗ Only Toasts
Steam Infusion Technology	✗ Dries Food Out	✓ Locks In Nutrients And Flavors For Tender, Juicy Results	✗ Dries Food Out
Replaces Other Appliances	✗ Does Just One Thing	✓ Oven, Toaster, Air Fryer, Steamer, Dehydrator – All In One	✗ Does Just One Thing
Toxin-Free Coatings	✗ Many Air Fryers Use PFAS Coatings	✓ The Tray Is Made Of Enamel With Non-stick Coating For Long-lasting Use	✗ Toasters Can Contain PFAS
Looks Great On Countertop	✗ Hidden Away In Cluttered Cupboards	✓ You'll Never Want To Put It Away	✗ Outdated Design
Automatic Cleaning	✗ Only Manual Cleaning	✓ One-Click Steam Cleaning	✗ Only Manual Cleaning

Versatile 8-in-1

8 Modes For Various Culinary Needs .
All in one, No cap!



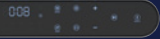
Wire Rack
Easy to fill and clean for hassle-free maintenance.



Bake Pan
304 SUS material with non-stick coating for long-lasting use.



Transparent Window Visible cooking allows you to monitor your food as it cooks.



Control Panel
Effortless operation with intuitive touch controls.



Water Reservoir
Alerts you when water is low for uninterrupted cooking.



20s Steam Out
Locks in nutrients and flavors for tender, juicy results.

Steam-cleaning
Convenient and mess-free cleaning.



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